

# THE GLEICHEN CALL

VOLUME 45 NO. 27

Authorized as second class mail, GLEICHEN, ALBERTA, WEDNESDAY SEPTEMBER 17, 1952 SUBSCRIPTION \$2.00 PER YEAR  
Post Office Department, Ottawa.

## Town & District

The town irrigation system will be shut down on Saturday, September 20th. Make no mistake about the fact. That is next Saturday. Those who want to irrigate some more and get their barrels filled with soft water will have to get by before the week is ended.

Town Engineer Lester has a crew of men working in the water tower getting it fixed up for winter. One of the repair jobs is getting a leak plugged in one of the pipes leading to the tank on top of the tower. Owing to this leak the tower has not been used for many months. Once the tower is in use again there will be plenty of water pressure for all purposes.

The local Chamber of Commerce is staging a Square Dance Competition on the evening of Friday, September 26 in the Recreation Centre. The prize is \$40 for those who can do the square dance best. A prize is being offered for the best dressed square, a prize for the best dressed couple in the old time style best. There will also be a door prize. The door means you have a chance of getting something whether you dance or not. This is a great chance for some of the old timers to get out and do a little stomp and walk off with some prizes.

Mrs. Menard's mother and sister who have been visiting her for some weeks past have left for their home in Washington.

The tower for the fire sirens has been set up just behind W. Schmidt's station. The fire whistle will be installed in a short time and it is hoped that from its new position high in the air and away from high built buildings the sirens will be heard all over the town when it blasts forth its warning of a fire or announces that it is time to meet at noon and head for the dining room, or when it goes at nine o'clock at night to sound the hour for children to be off the streets.



PRAIRIE SCHIGONGER

Here are four of the Winnipeg musicians who, based on long-time covered wagon Saturday nights and put themselves through a spirited all-out session of old-time dances calculated to make the rafters ring wherever a radio is tuned to their broadcast. In the picture left to

right are: Emil Magnacca, violinist; Jimmy Gowler, conductor; Pete Couvre, violinist; and Ted Komar, accordion. Gowler's forthright were prairie settlers who moved to the outskirts through York Factory on Hudson Bay in 1836. His vast collection of folk and dance music enables him to go through the year without repeating a number.

## OBITUARY

MRS. RAY GREEN

Mrs. Ray Green died last week at Kitchener, Minn., where she had been undergoing treatment, at the age of 39 years.

Mrs. Green was born in Saskatchewan and had lived in Toronto and Redfield before moving to the farm north-west of Gleichen in 1929. She was member of the Order of the Eastern Star, the Ladies Aid of the Lutheran Church at Standard.

She is survived by her husband, Ray; a daughter, Berli; a son, Ken; and a brother, Cecil Dewitt all of Standard. The funeral which took place in Calgary was attended by a large number of friends from the district. Eastern Star members from both Standard and Gleichen were present. Rev. L. A. Kirkwood officiated and burial was made in Queen's Park cemetery Calgary.

## GRAIN STORAGE

Grain storage is again a problem. With a large crop in the process of being harvested and delivery quotas small, the farmer must improvise storage space for the bulk of his crop or stand the risk of spoilage in open unprotected field piles of grain. Complete protection as offered by granary is preferable to the usual form of partial protection offered by emergency structures, but there can still play an important part in saving the threshed grain from weather damage.

C. A. Cheshire, Extension Agricultural Engineer, Alberta Department of Agriculture, points out that several types of emergency structures are easily made out of such materials as snow fencing and reinforced wire, woven wire and sheaves, or baled straw and wire. There is also the possibility of using existing structures such as barns or sheds, either as they are, or strengthened and modified. If the grain storage situation is studied a little more carefully, there is little to indicate that our present situation is an emergency that will not recur every fall. The high degree of mechanization on the farm has made it possible to deliver practically all of the grain crop to the country elevators in a very short time, so that storage and transportation facilities at and from the local elevators cannot handle the sudden surge of grain, and so farm grain storage becomes a regular and necessary feature. Such being the case, though temporary structures may have to suffice this year, permanent grain storage buildings should be carefully considered for many of our farms.

## HUNT HUNTING A SAFER SPORT

At least 95 per cent of all hunting accidents each fall can be avoided if every hunter acquaints himself with the fundamentals of safe gun handling and constantly practices them. These fundamentals are simple and serve a dual purpose: they help keep hunting a safe sport and make for better marksmanship. There is no excuse for carelessness in gun handling, whether the weapon is loaded or not. The cardinal rule of gun safety is "treat every gun with

the respect due a loaded gun." Always remember—never point a gun at anything you do not want to shoot. Never leave your gun unattended unless you unload first. Never climb a tree or a fence with a loaded gun. Carry only empty guns—take down or with the action open—into your car, camp or home. Whenever you pick up a gun, indoors or outdoors, always first point the muzzle in a safe direction and examine the piece carefully to make sure whether or not it is loaded. Pointing a loaded gun towards a companion is the unpardonable sin of shooting ethics. Do it just once and you have lost the respect and confidence of your friends and branded yourself a thoughtless fool or a careless, dangerous shooter with whom it is unsafe to go afield. It is a compulsion to be invited to go hunting with an experienced hunter. It means he believes you will observe all safety rules and practice good sportsmanship. Don't let him down by taking chances and you'll help make hunting a safe sport. It's just as easy to be careful as careless.

## Legion W.A. Meel

Some thirty-four members attended the Ladies Auxiliary to the Canadian Legion meeting last Thursday evening in the Legion Hall.

The usual opening of the meeting was conducted by the president, Mrs. H. Brown.

Two new members, Mrs. W. Blaney and Mrs. L. Wilson were welcomed to the usual manner.

A donation of \$5 was voted to be sent to the Arthritis Fund.

Mrs. Wallace very kindly offered to give a small pillow case to be raffled at a date to be set later. Mrs. Brown was in charge of the affair.

The meeting decided to honor the mother who had a son killed in the last war with an engraved gold maple leaf.

Mrs. Schreier is in charge of collecting for the blind during the campaign here.

Two new applications for membership in the organization, Mrs. N. T. Newsham and Mrs. S. Duncan were received.

The business being completed the meeting closed in the usual manner. March of Dimes followed.

A pleasant time chatting over refreshments followed a pleasant evening to a close.

Canada's grain goods industry has spent \$38,000,000 since the Second World War on a campaign of modernization.

There are 336 kind goods mills in Canada operating in 122 communities, and employing some 25,000 people.

THOSE D.P.'s  
No one would argue about the fact that Canada needs more people, must have them indeed. If the nation's resources are to be developed and the nation is to fulfill her destiny.

Yet one hears murmurs among the land on the part of some Canadians that those D.P.'s are taking jobs that rightfully belong to native men and women. Such an attitude merely betrays superficial thinking from a selfish point

of view.  
It is true, perhaps, that there are individuals, perhaps isolated, cases of newcomers from Europe or other parts of this continent obtaining jobs that Canadians might well regard as theirs. But in the nation wide picture the fact is that the more new-Canadians arrive in our land, the more jobs there will be, for these men and women and their families require food and housing and in time, all the other things that Canadians today regard as necessities. Thus markets are extended for both farm and manufactured products making for greater work opportunities.  
It is a very term "Displaced Person" has come, unfortunately, to have a tinge of disapprobation. It is time it was dropped in referring to people from other lands who came to Canada to make their homes.

Not so long ago we overheard a bit of boisterous Indians were being employed on a certain job. The Indians were spoken of as "D.P.'s" that of course is a country who has more right to the term Canadian than the descendants of the tribes here long before the white man appeared on the scene?

Looking back a bit in our history, we find that Canada as we know it was built by men and women from all lands of Europe and Asia. And Canadians today who look askance at the arrival of immigrants forget that they, too, are the descendants of earlier D.P.'s.

Canada's population is a mixture of nationalities and from that mixture is arising a nation not quite like any that exists or ever existed. Canada is young. Confederation is only a short 65 years old; and the evolution from colonial status to nationhood gained momentum only since World War I.  
Newcomers, D.P.'s, are bringing with them to our land new skills, new ideas a willingness to work hard, an ardent desire to participate in the freedoms and opportunities for development that are ours.

Canadians must welcome them, help them to become assimilated, and Canada must have millions more

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## C.N.I.B. Campaign

A campaign for \$25,000 has been launched in Central and Southern Alberta by the Canadian National Institute for the Blind. More than 500 C.N.I.B. and volunteer workers will canvass the province from Lacanville south during the month long campaign which ends October 15th.

Institute members will handle the campaign in Medicine Hat, Red Deer, Lacombe, Vulcan and High River. In other centres volunteer workers will take over the job of collecting funds. Organizations taking part in the 70-town canvass in central Alberta include Lions Clubs, I.O.O.F. Chapters, British Empire Service League, Women's Institutes, the Order of the Royal Purple, Rebekah Lodges, Catholic Women's League, Community Clubs, and church auxiliaries.

The \$25,000 objective makes up about half the funds spent by the C.N.I.B. for services to the blind of Southern and Central Alberta in one year. There are an estimated 500 blind in U.S.A. covered by the canvass.

Some of the major services offered the blind by the C.N.I.B. are a library, located at Toronto, through which Braille and recorded books may be borrowed; social services and home teaching; training and placement of blind workers; field services and the opportunity to live in Institute residences and take part in recreational programs; working with school blind children to adapt them to their handicap and assisting and guiding the parents of these children when needed.

Since the C.N.I.B. received its charter in 1918 from the Dominion Government, the blind in Canada have gained two things, training, and opportunity to take their place beside other Canadians.

The Institute is the only national service organization for blind Canadians.

The month long campaign is undertaken only in non-unionized centres. The campaign has the approval of Provincial Department of Health and Welfare under the Public Contributions Act passed two years ago.

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**Is NOT adding To Your Taxes**

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## Progress At Churchill

THERE ARE MANY CANADIANS who have great interest and faith in the future of that part of our country which lies close to the Arctic. The prospects for future developments there in mining, forestry, oil and agriculture are still great and there is no doubt but that it will contribute much to Canada's economy in the future. One of the greatest developments which have so far taken place in Canada's North is the operation of the Port of Churchill. Each year grain from the prairies is shipped overseas by this route and the facilities of this northern port are constantly being enlarged and improved.

### Have Added To Safety

Radar, gyro compass, new ice breakers and ice spotting patrols, operated by the R.C.A.P., have all added to the safety of the Hudson Bay route in recent years. In the last twenty years, insurance rates for ships travelling by way of Hudson Bay have decreased by 25 per cent, because of the improvement in safety factors made during that time. Last year, 7,500,000 bushels of grain were shipped by way of Churchill and it was estimated that another 2,000,000 bushels could have gone, had more ships been available. No doubt as facilities at the port improve and more safety is insured, the amount of grain shipped through the port will increase.

### Open Longer This Season

The shipping season through the Port of Churchill commenced this year on the 23rd of July and was expected to extend to the 15th of October. While this is longer than the usual season, the period of less than three months compares unfavorably with the shipping season of seven and one half months which is the average for ports on the St. Lawrence route. However, due to the short season and the weather conditions, the Port of Churchill has endured and progressed for many years. There are still those who question the value of this northern port but it would seem that it has already paid for itself to those Canadians who first advocated its establishment of an inland waterway by way of Hudson Bay.

## Bob Moore Of Swift Current Heads Weekly Newspapersmen

Fifty-year-old Bob Moore of the Swift Current Sun, has been a newspaperman for most of his 50 years. Recently the Canadian Weekly Newspapers' association announced his election as president of that association.

Moore's father bought controlling interest in the Sun in 1909—six years after it was founded. And young Bob soon began to enter his father's printer's ink. Since 1933 he has been a co-publisher of the 5,600 circulation Sun, with James Greenhalgh and Mahlon Hutchinson. The paper makes the modest claim that "the Swift Current everything revolves around the Sun."

Moore was born in Manitow, Man., and moved west with his parents to Moosomin, Sask., then to Swift Current. When he finished high school he worked for his father's paper as a reporter for two years, then became a journeyman printer, and went to Toronto to learn the linotype. For a while he worked western Ontario papers, then returned to the west.

Mrs. Moore, the former Anne Rodger, was accountant for the paper when she married Moore in 1930. They have one daughter, Sandra. 12. Moore was last year's president of the local Kiwanis club; in secretary-treasurer of the United Church board of trustees; junior deacon, Swift Current Lodge, A.F. and A.M.; immediate past principal, Unity chapter, Royal Arch Mason; 15th degree member, Ancient and Accepted Scottish Rite.

Next year's convention will be held at Saskatoon in August.

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### Midget Deer



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### EIGHT HOURS TO ERECT

## British Factory-Built Houses May Be Erected In The West

LONDON. — A British factory-built three-bedroom house designed for the Canadian market was erected on a site at Lincoln in eight hours and 10 minutes recently. R. A. McMullen, agent-general for Alberta, one of several Canadian officials in attendance, said that the house was "ideally suited to the needs of rapidly expanding communities in Alberta and western Canada."

The house, of timber construction, has glass fibre insulation and special storm-sash window fittings designed for the Canadian climate.

The cost of the house laid down in Edmonton, and they in turn might recommend it to oil companies or petrochemical concerns expanding in the province and needing housing for employees.

He suggested that B.C. with developments in the interior, and Saskatchewan might also find it suitable for housing in areas where an influx of population was expected.

The design of the home put in the demonstration is one of 28 pre-completed plans. The units can be created here and shipped abroad for rapid assembly.

Thomas A. Edison is the inventor of motion pictures.

Mrs. Wes McKnight puts on Blue Bonnet For all Events!

Mrs. Wes McKnight, wife of the well-known Canadian sportsman, says that Blue Bonnet margarine is always the right choice for formal affairs as well as for everyday use. You, too, will love Blue Bonnet's fresh, sunny-taste margarine. It's just as delicious as melting butter when fresh from the tin. Also, in the famous Yellow Quik bag for fast, easy color.

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## Funny and Otherwise

The train had stopped, and refused to budge.

"I think we should get on better if we got off," said the passenger.

So they alighted and walked on. Two minutes later the train passed them.

"Well," said the one who made the suggestion, "I thought we should get on better if we got off, but we should have been better off if we had stayed on."

An executive is a fellow who's always annoying the help with his bright ideas.

"Was my husband intoxicated when he arrived home last night, Jane?"

"I didn't notice anything, ma'am. Except that he asked for a mirror to see who he was."

Lady to (new chauffeur): "Clarence, I am not accustomed to calling my chauffeurs by their first names. What is your surname?"

Chauffeur: "Darling, madam." Lady: "Drive on, Clarence."

One nice thing about having a large family—when you need to borrow something, just send for the kids and you can cover the neighborhood in a hurry.

Some women don't park a car—they abandon it.

"Is your wife the one on the left of that horse-faced woman on the corner on the right?"

"The one in the middle."

"I'm disappointed in Celine. When we were at the cinema I told him he was not to attempt to kiss me and he didn't."

"That new maid of ours seems very nice and quiet."

"Yes, she's very quiet. She doesn't even disturb the dust in the room."

Master (during mass, lesson): "Jones, give me three prime figures."

Jones: "That's easy, sir. Betty Grable, Jane Russell, and the girl next door."

REAL HELP FOR Your Itching Piles OR NO COST

If Hem-Roid, an internal site treatment, is not effective, you will experience burning pain of your piles.

Get a package of Hem-Roid at any drug store or mail order. It's the only one that's been tested by 100,000 people.

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## Expect Canada's Beet Harvest At 1,000,000 Tons

CHATHAM, Ont. — A sugar beet harvest of more than 1,000,000 tons is anticipated by Canadian sugar beet growers, the Canadian and Dominion Sugar Company says in its September survey report.

Reports from the four sugar beet producing areas in Alberta, Manitoba, Ontario and Quebec, indicate 1950 crops soon will be ready for harvest with an estimated yield of 1,022,338 tons.

Yield estimates for Manitoba and Quebec are slightly lower than last year. Ontario is the same, while Alberta expects a larger harvest.

Estimates of sugar beet tonnage with last year's harvest in brackets: Alberta 450,750 (320,000); Manitoba 131,288 (140,800); Ontario 340,000 (341,191); Quebec 91,300 (9

## Canada's Youngest Film Actress

## OUR COMPLETE SHORT STORY

## Real Estate Deal

Pollyanna, the Parrot, Had  
Something to Say in Closing  
The Deal for Fred Hanson

By R. K. KENT

FRED HANSON paid no attention to the screams coming from the white house as he hurried past. His appointment was too important, he wasn't taking any chances of losing a listing. But the persistence of the screams beat on his consciousness. Fred grudgingly opened the gate and ran down the walk. But he pushed open the front door and stepped gingerly onto the hall carpet. The scene was peaceful enough—even a canary singing in the living room. Fred listened intently. Then he shrugged. He turned to retrieve his steps when another scream, this time more of a squeal, came from the living room door. Fred stood staring at the small woman wearing a funny green hat. Her lips were a pretty red, but her eyes stared wildly. She let out a feeble "Hello—"

"Say, what..." Fred turned to the gaping closet door. Cautiously he peered inside. "...was filled with coats, and he took a venturesome poke at one or two. He turned to question the lady when he felt himself shoved against the coats. "Hey..." he yelled. But the door slammed and the key turned in the lock. "Hey..." he beat against the door, "let me out of here. Hey..."

hundred dollars on that new listing. "So! Going to steal my money?" "What a sick hobby!" And he was the sucker! He was phoning to somebody acceptably.

He rattled the door so angrily that he heard the key rattle from the lock. Fine real estate dealer he was. No man here could provide the walls seemed like a well-built house. Floor sagged a little there by the door. Quite a crack under the door. He dropped to his knees. Now if he only had something to fish for that key. No comb, no nail in his pocket, only that receipt for the money he had intended paying Mrs. Daley. He folded the long envelope and swished it around under the door. Persepiration ran down his face and he set back on his heels. The key had to be there. He couldn't possibly slide away on the carpet. He poked again. Yes, he hit something but he couldn't snag it. He tried one end and used the finger to snag the key. His fingers were shaking when he slipped it into the lock. It turned easily, and he blinked when he stepped into daylight. He was still agitated.

Fred straightened jauntily. He put one over on them that time. Maybe he could make a tip with Mrs. Daley yet. Where was the clock? He peered into the living room and was greeted with the same feeble call for help. He turned to spring for the door, but he was high and a soft thud went through his curiosity. The lady was lying on the floor.

Fred tore at his hair. Her colorless face fascinated him. Why didn't she remember his danger? He was always fainting. He grabbed a letter from an end table and started fanning her. His eyes were intent for any flickering of her eyelashes. And he kept repeating, "Snap out of it. Come on, snap out of it."

When he heard footsteps on the porch he remembered his danger. This was another of her feminine tricks. He looked about for an easy escape. The window was open. He couldn't resist one rough shake of the shoulder before he made a lunge for the window.

Both legs were over the sill and the fresh air smelted like freedom, but a strong hand pulled Fred back to the room. "Where do you think you're going?" The voice was as strong as the hand.

"Fred looked up into the face of a burly policeman. Another was helping the lady to the doorway. Fred sighed. At least he was safe. He exchanged a little embarrassed chuckle. Eyes from all parts of the room were pinning him to the wall. They made it hard to accuse such a little woman.

"In her eyes, she pointed to Fred and whispered, "I... caught the thief at last. The fend."

She looked appealingly at the officer. "I was getting ready to start to turn for an appointment. I'd just got on my hat when that... that man burst in. I locked him in and phoned you."

Three square chins poked out at Fred. "Okay, bub," one of them said, "come on."

Fred stepped back. "Wait a minute. I was going past minding my own business when that... that woman started yelling. I didn't want to come in here. I had an important appointment. But she screamed so loud..."

The lady started at Fred then she threw back her head and laughed with her little hat fell off.

When she stopped laughing, she said, "I was only Pollyanna when I was a parrot always screams when I put on my hat."

"Okay, laugh this off," Fred said. "Do you go around locking people in closets when they come to rescue me? I just let a good bit of business deal because I tried to be decent."

"Virtue is its own reward," one of them said.

"You can't sell virtue," Fred growled.

The lady stood up. "Your engagement was very more important than mine. I just lost out on an important deal. She picked up the letter from the floor and shook it in Fred's face.

He stared. Then he sighed. "You wouldn't be Mrs. Daley I talked to on the phone, would you?" "I would," she smiled.

He studied the term envelope from his pocket. "This lady, is what is left of a receipt for the hundred dollars. I'm Fred Hanson, the real estate dealer. Here, sign it in the presence of the witnesses, so that I'm already seen the deal."

(Courtney Winslow, Vancouver agent)

**RAT IS NEWS IN EDMONTON**

EDMONTON.—When a rat is seen in an Alberta city, it's no news. H. J. Rams reported to the police that he saw a rat crossing a street in Edmonton's outskirts. Alberta was North America's only rat-free area until about a year ago. 3603

Pette 18-month-old Lorraine McCabe, of Quebec, gets her first makeup from lovely Anne Baxter on the set of "I Confess," now on location in Quebec under the direction of Alfred Hitchcock. Co-starring with Anne Baxter are Montgomery Clift and Karl Malden.

## Growing Demand For Small Things Now Brings The Midget Cow To The Farm

(From The Baltimore Sun)

There is a growing demand in this country for useful objects in small sizes. We have dwarf fruit trees and midget automobiles. We enjoy the benefits of baby tractors, household elevators and one room air conditioning plants. We have developed units just large enough for a family. We have miniature turkeys and watermelons bred to fit into refrigerators. It ought not therefore be surprising to learn that we now have a miniature cow which is said to be ideally suited to a domestic establishment in the suburbs. The breed of cow in question is not new. It is described as a native of the mountains of Ireland. It is named the Dexter, and it is being tried out on farms in Westchester county, New York and in Connecticut.

The Dexter is a pretty little animal not much larger than a Shetland pony. It comes in black or red. It stands 38 inches high to the shoulder and weighs around 500 pounds. Compare that with the Guernsey's height of 50 inches and weight of 1,100 pounds. While the Guernsey gives five gallons of milk a day, the Dexter gives only two.

What is more, the Dexter does not have to be fed on alfalfa and clover. It is said to have a taste for weeds. Including wild grasses, thistles, nettle and even poison ivy. In fact on one farm in New York Dexters are used in place of goats to keep the weeds down as well as to give milk. We are told, further, that they do not enjoy pampering like the larger cows, scorn a barn in winter and select themselves from cold with a shudder.

A century or so ago the Jersey was greatly famed both in England and in this country as a private family cow. It was small and it gave a limited quantity of exceptionally rich milk. In the Dexter perhaps we have an extension of the same principle to meet present day needs.

**Shows Surplus**

SASKATON.—The city electric utility's surplus for the first six months of this year was nearly \$500,000. Officials expect the surplus will pass the \$1,000,000 mark before the end of the year, establishing a record.

**Heavy Enrollment**

FLIN FLON.—Heavy enrollment and new religious tuition in Flin Flon schools were announced by the school board. Enrollment was expected to be more than 220 above last year's level. 2,232, religious periods will be based on material authorized by the department of education and provides for exclusion of pupils on the request of parents.

**A Veteran Harvester**

WYOMARK, Sask. — At 13, John Bannan is a veteran harvester. Driving a combine since he was 12, John operated a combine over 40 acres of his father's farm when he was 12. This year he's at it again.

**Now Many Wear FALSE TEETH With Little Worry**

Ed. talk, laugh or sneeze without fear of the teeth falling out. The new dentures are so comfortable and so easy to wear that they are now being worn by a large number of people. The new dentures are made of a material that is so soft and so comfortable that they are now being worn by a large number of people. The new dentures are made of a material that is so soft and so comfortable that they are now being worn by a large number of people.

**THE TILERS**

WANTED TO LEAVE YOU TO NAIL THIS SIGN ON THE TREE OUT FRONT!

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## Scouts Have Tense Time In Shooting Bears At Camp

WINNIPEG.—With only one round in the breech of his rifle, a young Winnipeg scoutmaster stood tensed in the bush near Lyon's Lake. Twenty paces away a 400-pound bear stood glowering over the body of his dead mate. In the surrounding bush, two more bears watched silently while the 22-year-old scoutmaster, Charles Hooley and scout camp chief, Charles Griggs, 24, St. Vital, waited for a companion to return with more ammunition.

Hooley killed all four black bears with eight shots from a borrowed .303 during that dark night in the Whiteshell forest reserve.

About 20 scouts from all parts of the province were attending a Silver Arrowwood course in the bush. Said Hooley: "We knew there was a bear in the area because we had lost a 16-pound ham, some butter, bacon and jam. After a council meeting some of the boys spotted a bear sinking around."

"I snatched my rifle and loaded it with five rounds I had."

Camp Chief Charles Griggs, 24, of St. Vital, shone his flashlight into a tree some 20 paces away.

"I saw a pair of eyes glowing," says Hooley. "I fired and missed."

"I fired again and it sounded like a hit, but nothing fell down. I fired a third time and two bears fell out of the tree. We could see one bear lying on the ground but we couldn't tell what had happened to the other."

Hooley fired again—and again he missed.

Scout quartermaster Bill Martin, 18, was sent to West Hawk Lake for more ammunition.

The 400-pound monster out of hiding and lumbered over to the dead companion. Twenty minutes later Bill Martin came crashing through the bush with five more rounds of ammunition. The bear took off. Hooley hurriedly loaded his rifle.

"We finally picked him up in the flashlight again and I shot him dead through the eye," Hooley said.

The one bear left started from the tree. About ten feet from the ground I shot him through the head. "We found the fourth bear lying dead a little further. It took us a while to haul it away," said Hooley.

**Bumper Crop Of Wild Rice In Manitoba**

WINNIPEG.—Indians of the Whiteshell district of eastern Manitoba are busy reaping a bumper crop of wild rice, from which they will receive 25 cents a pound.

The crop is expected to be about 50 per cent larger and considerably more than last year's. It is the Dominion Government Indian Affairs Branch said.

The Indians gather the seed from the shallow waters in lakes in Whiteshell and northwestern Ontario by paddling among the ripe stems and shaking the kernels into their canoes.

The wild rice, when sieved, polished and packaged, finds its way to the tables of epicures who like their rice game. It is mixed with wild rice. Last year in Winnipeg, a 12-ounce package sold at \$1.95.

**Wait For A Teacher**

The Valley Citizen of Rose Valley, Sask., reported a new sign being put up near a school which read: "Drive Slow—Don't Disturb a Child. Later some pupil of the school added another line: "Drive Slow—Don't Kill a Child—Wait for a Teacher."

**Do You Know That...**

Canada has the world's greatest railway mileage per capita.

**Light, fine-textured BUNS**

So easy to make with new fast DRY Yeast!

Here, at last, fast acting yeast that keeps—says full-spectrum without refrigeration till the moment you use it! No more spoiled yeast—no more slow yeast! Get a month's supply of the new Fleischmann's Fast Rising Dry Yeast!

Combine 5 c. water, 3/4 c. granulated sugar, 1 tsp. salt and 1/4 c. shortening; beat, stirring constantly, until sugar and salt are dissolved and shortening melted; cook to lukewarm. Meanwhile, measure into large bowl 1/2 c. lukewarm water, 1 tsp. granulated sugar, 1/4 tsp. salt and 1/4 c. Fleischmann's Fast Rising Dry Yeast. Stir well. Add cooled sugar-shortening mixture and stir in 1 well-beaten egg and 1 tsp. lemon juice. Stir together

twice 2 c. one-cupped bread flour and 1/4 c. granulated sugar. Stir into yeast mixture; beat until smooth. Work in 1 c. one-cupped bread flour to make a very soft dough. Grease top of bowl. Cover and set in warm place, free from draft. Let rise until doubled, about 1 1/2 hours. Punch down and cut out rounded spoonfuls of dough with a tablespoon and shape into great mound balls, filling each pan about 3/4 full. Bake in 350° F. oven about 20 minutes. Yield—20 medium-sized buns.

—By Les Carroll

**HEADACHE?**  
**FEEL BETTER FAST!**  
**ASPIRIN**

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Combine 5 c. water, 3/4 c. granulated sugar, 1 tsp. salt and 1/4 c. shortening; beat, stirring constantly, until sugar and salt are dissolved and shortening melted; cook to lukewarm. Meanwhile, measure into large bowl 1/2 c. lukewarm water, 1 tsp. granulated sugar, 1/4 tsp. salt and 1/4 c. Fleischmann's Fast Rising Dry Yeast. Stir well. Add cooled sugar-shortening mixture and stir in 1 well-beaten egg and 1 tsp. lemon juice. Stir together

twice 2 c. one-cupped bread flour and 1/4 c. granulated sugar. Stir into yeast mixture; beat until smooth. Work in 1 c. one-cupped bread flour to make a very soft dough. Grease top of bowl. Cover and set in warm place, free from draft. Let rise until doubled, about 1 1/2 hours. Punch down and cut out rounded spoonfuls of dough with a tablespoon and shape into great mound balls, filling each pan about 3/4 full. Bake in 350° F. oven about 20 minutes. Yield—20 medium-sized buns.

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## F.W.U.A. Meeting

The F.W.U.A. met at the home of Mrs. A. Quennell last Thursday with 10 members and seven visitors present. The roll call was An Alberta Bird. Mrs. Geo. McLean was in the chair and much business was attended to. A few members met at the home of Mrs. Ray Cunningham last week and drafted the new program for the coming year. Mrs. B. McKeever was appointed to look after the Handicrafts Exhibit. Plans were made to make the rain quilt at the home of Mrs. Quennell. The ladies were fortunate to win eight premiums from the Tupper Ware demonstration. Two premiums will be drawn for at each meeting. The two winners from the last meeting were Mrs. J. A. McArthur and Mrs. F. Sammons. A dainty lunch and social hour concluded the afternoon. The next meeting will be held at the home of Mrs. E. Ferguson on September 25th when Mrs. Norma Gray will demonstrate "Handicrafts in the Home."

### WHO WINS?

We have often wondered just who, if anyone, wins a strike. We are inclined to think that everyone—the strikers, the employer and certainly the consumer—is in the long run the loser.

A strike is something like a war; neither side really wins. In the loggers' strike in British Columbia for instance, which ended recently after some 45 days, it has been estimated that each day of the strike cost the employer a million dollars while for each day the strikers lost half a million in wages. Only strikers with families received strike relief. Who pays for the cost of the strike and for the increase in wages (much less than was demanded) won by the members of the union ultimately, the consumer pays all. That's why every citizen of Canada has a stake in every strike; that's why differences between unions and employers should be settled as far as possible by negotiation before, rather than during, a strike.

Even when strikers gain everything

they demand, it may take them a long time to recover wages lost during the strike period. It looks as if strikers are just "bad business" for hurting economic life.

At a time in history when apparently only the strength of democratic nations is warring of a world wide war, it seems to us that strikes may be regarded as economic "sabotage". In addition they do not help out the cost of living situation which affects every Canadian citizen.

### NEW GENERAL MANAGER CALGARY POWER LTD.

Mr. Howard was born in Calgary, attended primary and secondary school in that city. He graduated from University of Toronto in 1915 with the degree of B.Sc., in Electrical Engineering.

He joined the staff of Calgary Power in June, 1935, in the Engineering Department, where he worked until 1939. He then joined the staff of

Power Ltd., Calgary, in September, 1948, as Executive Assistant to Mr. H. B. Sherman, Vice-President and General Manager. He occupied that position until July 15, at which time he was appointed General Manager on the resignation of Mr. Sherman due to ill health.

Mr. Howard is a son of Mr. H. A. Howard, vice-president and general manager of Crown Trust Company, Limited, Calgary.

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Now procurable in Alberta.	
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30" x 7"	\$2.40 \$2.49
20" x 8"	\$2.75 \$2.85
2 1/2" x 9"	\$3.05 \$3.25
20" x 10"	\$3.35 \$3.55
34 Gauge x 30"	\$4.45 \$4.65
24 Gauge x 30"	\$5.15 \$5.35

Cut in length required: 26 gauge, 35c in. ft. 24 gauge, 38c in. ft. ALL \$30 ORDERS AND UP PREPAID

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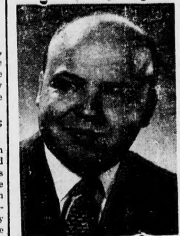
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If you are interested in selling your old rights 1 percent of 100 percent for cash, please write Beverly Holding Co. Ltd., 2-151 Centre A Street North East, Calgary, Alberta, Giving full particulars.



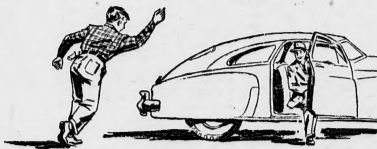
A. W. HOWARD

the Montreal Engineering Company and moved to the city of Montreal. Mr. Howard returned to Calgary

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CITY PROVINCE  
EDUCATION (by grade and province)  
AGE

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- Age 17 to 24 years and unmarried.
- Junior Matriculation or better — a University degree is an advantage.
- Junior Matriculants are eligible for a short service commission of six years duration — University graduates for a permanent commission.
- A selected number of personnel holding short service commissions are granted permanent commissions on a competitive basis, the remainder receive a substantial gratuity, on the termination of their engagement.

## "Though travelling alone ..."

Miss S. N., home from Europe, writes to thank her bank for the way the accountant helped her with money arrangements:

"Mr. W. expended considerable effort to arm me with details of various European currencies and methods of procedure, enabling me, though travelling alone, to avoid much of the delay and embarrassment encountered by many experienced travellers whom I met along the way. All of which contributed in no small degree to my comfort and enjoyment."

The bank can smooth the way for people travelling on business or pleasure at home or abroad. Providing Letters of Credit, Travellers Cheques and other assistance is just one small part of the day-by-day service rendered by any branch of any chartered bank.

This advertisement, based on an actual letter, is presented here by  
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